



VINITY
WINE COMPANY

Cascina Ca' Rossa Birbet, Brachetto

Appellation: Mosto Parzialmente Fermentato (partially fermented must).

Region: Roero, Piemonte

Type: Sweet, red

Varietal: 100% Brachetto dal Grappolo Lungo

Certified Organic

Birbet means “rascal” in Italian, and it is the name for the frizzante wine made in the Roero using the Brachetto grape.

Tasting Notes

Color: Light purple with ruby reflections.

Bouquet: Intense notes of violet, rose and raspberry with hints of geranium and mallow.

Taste: In the mouth it is light and fresh raspberry, its fruity sweetness is balanced by natural fruit acidity which makes it pleasing and not cloying.

Alcohol: 5.5%.

Serving Temperature: 8-10° C (46-50° F).

Food Pairing

Serve lightly chilled. It goes perfectly with dry pastries and hazelnut cakes, or any dessert improved by a raspberry drizzle. It is a lovely and refreshing drink on a hot afternoon. Try it with spicy foods that would benefit from its fruit sweetness and bright acidity.

Vinyard Notes

Production Area: Canale d’Alba, Piemonte.

Elevation: 200-250 meters (650-820 feet) a.s.l.

Exposure: South.

Soil: Sandy with traces of marl.

Cultivation system: Guyot.

Winemaking Notes

Harvest: Manual harvest in the middle ten days of September.

Vinification: Red wine vinification in autoclave tanks.



Cascina Ca' Rossa is located in Canale, in the heart of the Roero, once known for its fruit growing and which has now become one of the major wine production areas in Piedmont. The winery is synonymous with the untiring, generous Angelo Ferrio, whose contagious good spirits and cheerfulness infect all around him. He has built the estate's award-winning reputation on vineyard plots that are some of the best and most distinctive in the Roero DOCG. The Mompissano vineyard, a south-facing hillside of one and a half hectares of immaculately tended Nebbiolo vines. Mulassa, a Barbera vineyard, on the same hill. Audinaggio, a 60-year-old two-hectare vineyard with sandy soil in the Valmaggiorocru, and in the Santo Stefano a three-hectare property planted with Nebbiolo and Arneis Le Coste cru.